

*Lunch*



*Home of the*



# Starters

 DEEP FRIED CALAMARI Batonnet strips of calamari with tartar and cocktail sauce | 18

COCONUT SHRIMP Panko coconut breaded shrimp | 14



CHIPOTLE SHRIMP & SAUSAGE NACHOS Fresh shrimp sautéed with spicy sausage and shallots. Topped with black bean puree and melted jack cheese over corn tortilla chips | 19

BEEF POUTINE French fried potatoes, tender beef strips, rich beef gravy with cheddar cheese curds | 16

WILD MUSHROOM TOAST Focaccia, cheese gratin, caramel onions, maple black pepper bacon aioli | 17

# Soup & Salad

NEW ENGLAND CLAM CHOWDER Rich, creamy and made fresh daily


 CUP 5 BOWL 8 BREAD BOWL 11 

WILD GAME CHILI Buffalo, elk, boar, cannelloni beans, with white cheddar

 CUP 8 BOWL 11 BREAD BOWL 14 

GRILLED CHEESE AND ROASTED TOMATO BASIL SOUP White Cheddar on Sourdough | 13

WINTER HOUSE Mixed field greens, maple roasted pecans, roasted butternut squash, goat cheese fritter, served with huckleberry white balsamic vinaigrette | 13

 CAESAR Young hearts of romaine lettuce, creamy Caesar dressing, garlic croutons and Parmesan cheese | 12

MT. TALLAC COBB Mixed greens, chicken breast, baby heirloom tomato, hard boiled egg, bacon, avocado, bleu cheese crumbles. Peppercorn Zinfandel vinaigrette | 16

CRAB, ASPARAGUS AND HEIRLOOM TOMATO SALAD Tender bibb lettuce, Champagne tomato horseradish dressing with sun-choke Chips | 19

WARM SPINACH AND ROAST LAMB SALAD Crispy fried onions, crumbled fresh cheese, Kalamata olive, garlic croutons, chopped egg with a warm sherry Dijon Dressing | 16

# Additions & Sides

GRILLED SALMON | 11

BLACKENED SHRIMP | 11

GRILLED OR BLACKENED CHICKEN | 5

GARLIC BREAD | 4

APPLEWOOD SMOKED BACON | 2

EXTRA BURGER PATTY | 5

EXTRA ELK PATTY | 5

AVOCADO | 3

SEARED TOFU | 4

SWEET POTATO WAFFLE FRIES | 4

 VEGETARIAN ITEM


 DENOTES SIGNATURE ITEM

*Limit of one promotion per table. We kindly request one check per table (maximum of two forms of payment). Consuming raw or undercooked meat increases likelihood of foodborne illness. Please inform staff of any allergies prior to placing order.*


# Burgers American Kobe-Angus


ALL BURGERS ARE SERVED ON A POTATO BUN WITH CHOICE OF FRIES OR FRUIT

UPGRADE TO GARLIC OR SWEET POTATO FRIES FOR \$2 MORE

 THE BEACON BURGER Our signature burger cooked to your liking and topped with lettuce, tomato, red onion, Cheddar cheese and our tangy Rum Runner sauce | 14 Add Applewood smoked bacon | 2

SPICY SUNSET BURGER Applewood smoked bacon, sriracha mustard and pepperjack cheese. Served with lettuce, tomato and onion | 16

 VEGGIE CAPRESE BURGER Veggie and three-grain patty with mozzarella cheese, sliced tomatoes, fresh basil, balsamic glaze and tomato basil aioli | 15

 ELK BURGER Lean ground elk patty, brie cheese, smoky blackberry ketchup and sautéed onions | 19

# Sandwiches

ALL SANDWICHES ARE SERVED WITH FRIES OR FRUIT


UPGRADE TO GARLIC OR SWEET POTATO FRIES FOR \$2 MORE

CALIFORNIA TURKEY SANDWICH Roasted turkey breast, Applewood smoked bacon, lettuce, tomato, avocado, sliced cheddar and tomato basil aioli. Served on toasted sourdough bread | 17


GRILLED SALMON SANDWICH Wild-caught sockeye salmon with our house tzatziki sauce, lettuce, tomato and red onion. Served on toasted sourdough | 16


FRENCH DIP Tender, sliced roast beef and melted Swiss cheese. Served on toasted French roll with a side of horseradish mayo and au jus | 16

CAMP RICH COD SANDWICH Panko crusted Alaskan cod, Napa cabbage, sliced tomato and a fried onion ring. Served on toasted sourdough bread with sriracha tartar sauce | 15

 FOCACCIA CHICKEN SANDWICH Grilled marinated chicken breast, fresh mozzarella cheese, sliced tomatoes with basil pesto mayo, olive tepeñade and arugula | 16

# Entrées

 QUINOA RICE BOWL Red quinoa and rice blend with a sauté of carrots, green onions, edamame, bok choy, button mushrooms and teriyaki sauce | 14 Add chicken | 5 Grilled salmon | 11 Seared tofu | 4

 FISH & CHIPS House-breaded Alaskan cod served with fries and tartar | 15

MAHI TACOS Three fish tacos with blackened mahi, Napa cabbage, pico de gallo, jalapeño crema and cotija cheese. Served on flour tortillas with a side of red rice and borracho beans | 17

MARINATED STEAK AND A QUESADILLA Charbroiled steak topped with sautéed onions and bell peppers, served over 3 cheese quesadilla, with tomatillo sauce, pico de gallo and borracho beans | 19

STEAMED CLAMS 1 lb. of fresh cockles steamed in our homemade garlic and white wine butter. Served with toasted garlic bread | 17

SCALLOPS POMODORO Seared diver scallops over a bed of pappardelle pasta tossed with tomatoes, garlic and fresh basil, | 32

PASTA PRIMAVERA Sautéed zucchini, squash, Brussels Sprouts, diced tomatoes, garlic and onions tossed with grated Parmesan cheese and cavatappi pasta. | 15 Add grilled chicken | 5 grilled salmon | 11

## Draft Beer

<b>Drakes</b>	8
Hefeweizen <b>ABV</b> 4.9% <b>IBU</b> 14	
San Leandro, CA	
<b>Rotating</b>	8
Ask your server today's selection	
<b>South Lake Brewing</b>	8
Fog Nozzle IPA <b>ABV</b> 6.8% <b>IBU</b> 35	
South Lake Tahoe, CA	
<b>South Lake Brewing</b>	7.5
Pillow line PA <b>ABV</b> 6.8% <b>IBU</b> 35	
South Lake Tahoe, CA	
<b>North Coast Brewing</b>	8
Pranqster <b>ABV</b> 7.6% <b>IBU</b> 20	
Fort Brag, CA	
<b>Deschutes Brewing</b>	7.5
Fresh Haze <b>ABV</b> 6.5% <b>IBU</b> 45	
Bend, OR	
<b>Deschutes Brewing</b>	7.5
Black Butte <b>ABV</b> 5.2% <b>IBU</b> 30	
Bend, OR	
<b>Belching Beaver</b>	8
Peanut butter Nitro Stout <b>ABV</b> 5.3% <b>IBU</b> 30	
San Diego, CA	
<b>Stella Artois</b>	7
Lager <b>ABV</b> 5% <b>IBU</b> 24	
Belgium	
<b>Coors Light</b>	6
Lager <b>ABV</b> 4.2% <b>IBU</b> 10	
Belgium	
<b>Cans &amp; bottles</b>	
<b>Revision Can</b>	6
IPA <b>ABV</b> 6.5% <b>IBU</b> 50	
Sparks, NV	
<b>Hangar 24</b>	6
Orange Wheat <b>ABV</b> 4.6% <b>IBU</b> 17	
Redlands, CA	
<b>Sierra Nevada</b>	7
Pale Ale <b>ABV</b> 5.6% <b>IBU</b> 38	
Chico, CA	

<b>Guinness Can</b>	6
Stout <b>ABV</b> 4.2% <b>IBU</b> 40	
Dublin, Ireland	
<b>Corona</b>	7
Lager <b>ABV</b> 4.5% <b>IBU</b> 18	
Mexico	
<b>Modelo Especial</b>	7
Lager <b>ABV</b> 4.5% <b>IBU</b> 18	
Mexico	
<b>Blue Moon</b>	7
Wheat <b>ABV</b> 5.4% <b>IBU</b> 10	
Golden, CO	
<b>Miller Lite</b>	6
Lager <b>ABV</b> 4.2% <b>IBU</b> 10	
Milwaukee, WI	
<b>Bud Light Can</b>	6
Lager <b>ABV</b> 4.2% <b>IBU</b> 27	
St. Luis, MO	
<b>Michelob ULTRA Can</b>	7
Lager <b>ABV</b> 4.2% <b>IBU</b> 10	
St. Luis, MO	
<b>Crispin</b>	7
Cider  <b>ABV</b> 5%	
Colfax, CA	

## Specialty Drinks

<b>Hot Buttered Rum</b>	12
Myers dark rum, butter and spices served hot	
<b>Chai Chihuahua</b>	12
RumChata, chai tea, whipped cream, cinnamon stick	
<b>1888 Rum Old Fashioned</b>	12
Double Anejo Rum, Angostura bitters, wild Italian cherries	
<b>Tiramisu</b>	11
Patron X.O., Tito's vodka and Baileys liquor layered, Whipped cream	



**RUM RUNNER**

11

## A Beacon Classic!

Made with select rums and our own secret blend of passion-fruit, pineapple, and orange juice - topped with a Myers Dark Rum float